



OVER **970** WINES REVIEWED IN THIS ISSUE

# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

OCTOBER 2011

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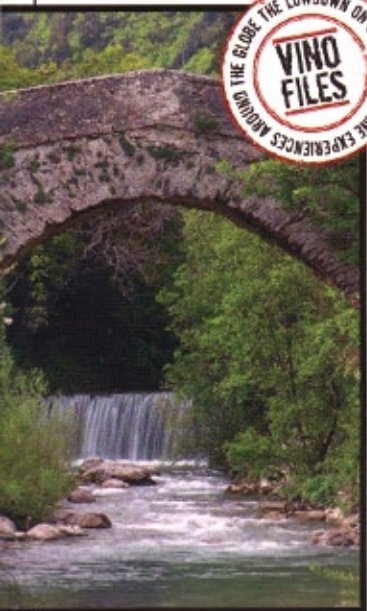
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THE  
**HOT  
BOT**  
COCKTAIL  
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## Where To Go This Month: Irpinia, Italy

In October, the beach crowd of the Amalfi Coast may have thinned, but Italy's spa season has just begun. Pliny the Elder (who died during the eruption of nearby Mount Vesuvius in A.D.

79) once said, "In

wine, there is health." It's only fitting, then, that travelers can combine the healthful pursuits of wine and water in Irpinia, a natural wonderland packed with forests, lakes and waterfalls in Italy's Campania region. The same volcanic fault line that decimated Pompeii is responsible for a string of thermal pools and spas, and October is a great time to enjoy them in warm weather without the summer crowds.

The region's volcanic soil, ideal for grape growing, also produces black truffles, which are just coming into season this month: Taste them in local dishes like the homemade pasta with black truffles from neighboring Monti Picentini at Feudi di San Gregorio's Michelin-starred restaurant Marennà ([feudi.it/marennà](http://feudi.it/marennà)). Pair it with Feudi's mineral-rich Pietracalda, or "Hot Stone" Fiano, for a full-circle wine and food experience.

The grape harvest is over, but the heady bouquet of fermenting Greco di Tufo and Aglianico perfumes the cool evening air. Go to the source by touring local wineries, including Feudi and Cantine di Marzo ([cantinedimarzo.it](http://cantinedimarzo.it)), with its bedrock cellars, or grab a glass at Winebar, dramatically located in a volcanic crater.

—MIKE DESIMONE AND JEFF JENSSEN

## SNAPshot



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### Glam in a Glass, New York

Abigail Gullo, brand ambassador for E\*\*X\*\*R, posed behind the bar at the swanky Manhattan Cocktail Classic Gala, held at the New York Public Library on May 13, 2011. Nearly 40,000 cocktails were poured at the trend-focused event for 3,000 cocktail aficionados. [manhattancocktailclassic.com](http://manhattancocktailclassic.com). —ALEXIS KORMAN

## LUXE life

**The Point.** In a region better known for black bears than bottles of Bordeaux, The Point in New York's Adirondack Park is a surprising draw for inquisitive imbibers. Once a Rockefeller family estate, the exclusive resort on the pine-fringed banks of Upper Saranac Lake recently spruced up its 11 expansive guest suites with fireplaces and amenities like Kiehl's toiletries. It also buffed up its kitchen, where Executive Chef Mark Levy hosts impromptu cooking classes when he's not turning out thoughtful, French-inflected fare. The all-inclusive nightly rate covers all meals and beverages—in addition to a laundry list of other perks—encouraging exploration of The Point's adventurous cellar, overseen by Assistant General Manager Cameron Karger. During black-tie Saturday dinners, Karger, who cut his teeth at cult Napa wineries Futo and Aubert, might pour Kiralyudvar's refreshing Tokaji Furmint Sec, a richly aged López de Heredia Rioja, or Pahlmeyer Proprietary Red. Glasses of Port, Armagnac and Champagne seem to materialize magically. Says Karger with a smile, "We believe you should never have to walk far for a bottle of Champagne." Stays from \$1,345. [thepointresort.com](http://thepointresort.com). —CHRIS SCHMICKER



Boathouse

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